

**Corrective action statement for USPHS inspection  
December 11<sup>th</sup> 2002 – CAS – 12/11/2002**

NO.	LOCATION DESCRIPTION	REF.	POINTS	CRITICAL
1	<b>FANTASIA DINING ROOM</b>	21	1	No
MOST WAITER STATION EXTERIOR SURFACES HAD PEELING OR MISSING FORMICA LAMINATE, EXPOSING A DIFFICULT TO CLEAN PARTICLE BOARD UNDERLAYER BELOW.				
In progress: The shoreside technical department have been informed and the work has been inserted in a list of works for the next dry dock 2003.				
2	<b>FANTASIA DINING ROOM</b>	33	1	No
STONE DECK TILE IN FRONT OF MOST WAITER STATIONS WERE DAMAGED WITH CRACKED AND BROKEN TILES. THE JUNCTURE WHERE THE DECK AND WAITER STATION BASE JOIN WAS NOT COVERED.				
In progress: The shoreside technical department have been informed and the work has been inserted in a list of works for the next dry dock 2003.				
3	<b>FANTASIA GALLEY - DISHWASH</b>	22	0	No
THE CONVEYOR GLASSWASH MACHINE WAS OPERATING WITH A FINAL RINSE MANIFOLD TEMPERATURE OF OVER 200 °F. LIVE STEAM WAS RELEASING FROM SOME OF THE SPRAY NOZZLES IN THE FINAL RINSE CHAMBER.				
Corrected: The final rinse manifold temperature has been lowered to reduce the steam to a maximum of 180°F.				
4	<b>FANTASIA GALLEY - DISHWASH</b>	26	3	Yes
SOME OF THE PREVIOUSLY CLEANED PLATES AND PLATE COVERS WERE FOUND SOILED WITH FOOD RESIDUE ON THE CLEAN STORAGE RACK.				
Corrected: Personnel have received proper instruction on how to check and ensure all plates and plate covers are clean before storage on the clean racks.				
5	<b>FANTASIA GALLEY - GENERAL</b>	33	1	No
DECK TILES IN VARIOUS AREAS THROUGHOUT WERE DAMAGED OR BROKEN.				
In progress: Tiles are being replaced as necessary. In addition work will be scheduled for the next dry dock 2003.				
6	<b>FANTASIA GALLEY</b>	33	1	No
A PROFILE STRIP WAS MISSING AT THE BULKHEAD/DECKHEAD JUNCTURE DIRECTLY ABOVE THE CLEANING LOCKER IN THE STARBOARD/AFT CORNER.				
In progress: The shoreside technical department have been informed and a technician will be embarked to carry out the work.				
7	<b>FANTASIA GALLEY - DISHWASH</b>	21	1	No
THE TOP SUPPORT ON THE CLEAN TRAY RACK HAD RAISED WELDS WHICH NEED TO BE SMOOTH POLISHED.				
In progress: The welds will be polished smooth by either the vessel or a shoreside technician.				
8	<b>FOODSERVICE GENERAL - ICE MACHINES</b>	26	3	Yes
ICE MACHINES IN THE FANTASIA GALLEY AND THE BARS HAD MOLD GROWTH ON INTERIOR PANELS, CUBER SUPPORTS, AND ON THE TUBING IN THE FOOD-CONTACT AREA.				
Corrected: The ice machines have been dismantled and the internal parts cleaned. A log has been implemented for periodic cleaning.				
9	<b>FOOD SERVICE GENERAL</b>	16	0	Yes
GRAVLAX IS SERVED AND THERE IS NO INFORMATION THAT SALMON USED WAS EVER FROZEN TO A SAFE TEMPERATURE AND				

TIME.

**Corrected:** A letter from the vendor stating that the raw fish had been blast frozen has been forwarded to the vessel.

NO.	LOCATION DESCRIPTION	REF.	POINTS	CRITICAL
10	DECK 4 BAKERY21	1	No	
THE TABLE TOP BREAD SLICER WAS NOT FIXED AND SEALED TO THE COUNTER AND WAS NOT EASY TO MOVE WITH ONE HAND. THE UNIT WAS ON 1 INCH LEGS.				
<b>Corrected:</b> The machine has been installed on legs that allow a minimum of 4 inch clearance.				
11	DECK 4 BAKERY	27	0	No
THE COUNTER BENEATH THE BREAD SLICER WAS SOILED WITH BREAD AND DIRT DEBRIS.				
<b>In progress:</b> Tiles are being replaced as necessary. In addition work will be scheduled for the next dry dock 2003.				
12	CREW GALLEY - POT WASH	22	0	No
THE FINAL, HOT WATER SANITIZING SINK HAD A WATER TEMPERATURE OF 210 °F DURING ACTIVE USE.				
<b>Corrected:</b> Personnel have received further instructions to control the water temperature of the final hot water sanitizing sink and to adjust the steam when necessary.				
13	CREW GALLEY - POT WASH	26	3	Yes
SEVERAL OF THE PREVIOUSLY CLEANED PLASTIC BINS WERE SOILED WITH FOOD RESIDUE AND STORED ON THE CLEAN RACK.				
<b>Corrected:</b> Personnel have received further instruction on how to wash, rinse and sanitize food equipment prior to storage.				
14	PROVISIONS - BUTCHER SHOP	26	3	Yes
THE INTERIOR OF THE MEAT GRINDER CHUTE WAS SOILED WITH FOOD DEBRIS AND STORED AS CLEAN.				
<b>Corrected:</b> Personnel have received further instruction on how to dismantle, wash, rinse and sanitize the meat grinder. A small brush was supplied to ensure easy cleaning.				
15	FOOD SERVICE GENERAL	21	0	No
NUMEROUS PIECES OF FOOD EQUIPMENT WERE TAGGED OUT OF ORDER. MOST OF THE NEEDED REPLACEMENT PARTS WERE ORDERED OVER ONE MONTH AGO. ENSURE THAT REPLACEMENT PARTS ARE PROVIDED IN A TIMELY MANNER OR REMOVE OUT OF ORDER EQUIPMENT AND REPLACE IT.				
<b>In progress:</b> The shoreside technical department has been informed of all the relevant missing parts so as to have them provided.				
16	WHIRLPOOL SPAS	10	0	No
THE VESSEL HAS NOT BEEN DOING CORE SAMPLES OF THE SAND FILTERS TO ENSURE PROPER BACKWASHING PROCEDURES.				
<b>Corrected:</b> A written guideline has been forwarded by the Health & Sanitation Department.				
17	WHIRLPOOL SPAS	08	1	No
THERE WAS NOT A TWO PIPE DIAMETER AIR GAP BETWEEN THE POTABLE WATER SUPPLY LINE AND THE BUFFER TANK OF THE WHIRLPOOL SPAS.				
<b>Corrected:</b> Corrected during the inspection.				
18	BACKFLOW PROTECTION	08	1	No
THE HOSE CONNECTIONS AT THE POTABLE WATER TREATMENT CHEMICAL FEED TANKS DID NOT HAVE PROPER BACKFLOW PROTECTION DEVICES INSTALLED.				
<b>Corrected:</b> Proper backflow protection devices have been installed.				
19	BACKFLOW PROTECTION	08	1	No
THE SHOWER HOSES IN THE SUITES DID NOT HAVE BACKFLOW PREVENTERS INSTALLED.				

Corrected: Backflow preventers have been installed in all suites.

20 **ROOM SERVICE PANTRY**

22 0 No

THE DATA PLATES FOR THE WAREWASH MACHINE AND THE GLASS WASH MACHINE WERE MISSING.

In progress: The shoreside technical department have contacted the various warewashing machine manufacturers in order to have the correct data plates.

**NO. LOCATION  
DESCRIPTION**

**REF. POINTS CRITICAL**

21 **LIDO FOOD AREA**

29 0 Yes

THE WATER TEMPERATURES AT SEVERAL OF THE HANDWASHING STATIONS WAS AS HIGH AS 130°F.

Corrected: Handwashing stations have been regulated.

22 **RECORD KEEPING**

\* 0 No

THE RECORD KEEPING FOR THE POTABLE WATER SYSTEM, SWIMMING POOLS AND WHIRLPOOL SPAS, AND THE PEST CONTROL WAS OUTSTANDING.

23 **CORRECTIVE ACTION STATEMENT**

\* 0 No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: COSTA VICTORIA - CAS - 12/11/2002